GB

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# INSTALLATION INSTRUCTIONS

## ELECTRIC COOKERS

**Before performing any repair or other work, disconnect the appliance from the electrical power supply. The appliance must be correctly installed by a qualified technician in accordance with the applicable safety standards. It is essential that this appliance is earthed. The manufacturer cannot accept any liability for personal injury or damage to property resulting from a failure to comply with the above-mentioned standards.**

Remove the cardboard protections from inside the oven. Fit the accessories. The sides of furniture or appliances located next to the cooker must be capable of resisting temperatures which can reach 100° C. This appliance complies to **CLASS X** (protection against fire hazard) and to Standard CEI 335-2-6.

## ELECTRICAL CONNECTION

Before connecting the appliance, it is necessary to ensure that:

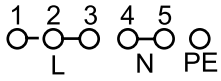
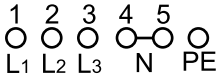
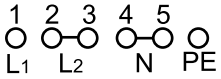
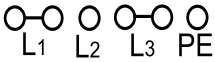
1. The nominal voltage of the electrical power supply to the dwelling is the same as that of the appliance, as stated on the rating plate.
2. The power supply line to which the appliance is to be connected is of a sufficient power, relative to the maximum power consumed by the appliance, as stated on the rating plate.
3. The electrical power installation of the dwelling is correctly earthed.

- **An omni-polar circuit-breaker must be installed, with a between-contact spacing of 3 mm or more.**

To connect the cooker supply cable, proceed as follows:

- Remove about 60 mm of the external sheathing from the power supply cable. The earthing wire, which is coloured yellow and green, must be 30 mm longer than the other power cable wires.
- Pass the power supply cable into the cable conduit (located on the bottom left-hand side of the casing) and then into the collar. Connect it to the terminal strip in accordance with the electrical diagram shown below.
- Ensure that the “GREEN and YELLOW” wire is connected to the earth terminal (marked by the symbol ⏚).
- Fix the cable within the collar using the two screws.
- Replace the rear casing, checking the positioning of the cable conduit.

**Note:** Following installation, the electrical parts must not be accessible without the use of an appropriate tool. The power supply cable must be of the type H05RR-F, in accordance with the table below.

| POWER SUPPLY VOLTAGE | CONDUCTORS NUMBER X DIMENSIONS | ELECTRICAL CONNECTION |
|---|---|---|
| 1N ~ 230V | 3 x 2,5 mm² |   |
| 3N ~ 400V | 5 x 1,5 mm² |   |
| 2N ~ 400V | 4 x 1,5 mm² |   |
| 3 ~ 230V | 4 x 1,5 mm² |   |

# INSTALLATION INSTRUCTIONS

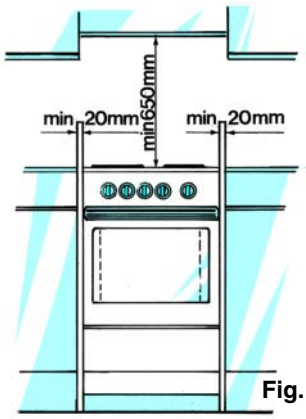



**Fig. 1**

The cooker must be installed as indicated in **Fig. 1**.

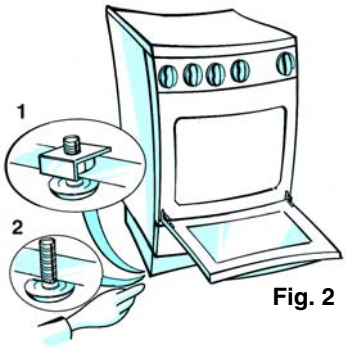



**Fig. 2**

1. Metal screw for cookers with plinth (only for UK cookers).
2. Plastic screw for other cookers (see **Fig. 2**).

**Fig. 3**

ONLY FOR UK COOKERS
A special bracket to fix the cooker to the wall is available via After-Sales Service.

Fit the joke on the backside of the cooker with the two screws (joke with screw and nut M10).
Fit the angle bracket on the wall by means of the two screws so that the bottom is flat and about 1-2 mm above the screw M10.

Adjust the screw on the yoke with the nuts so that the screw is positioned under the angle bracket when the cooker is in the correct position.

# INSTALLATION INSTRUCTIONS

## CONNECTING THE SUPPLY CORD (UK only)

Attention: This appliance is intended to be connected to a fixed spur, which is suitable for 36A current.
Connect the fixed spur to the supply cord, in accordance with the following code:

| | | |
|---|---|---|
| GREEN and YELLOW | - | EARTH |
| BLUE | - | NEUTRAL |
| BROWN | - | LIVE |

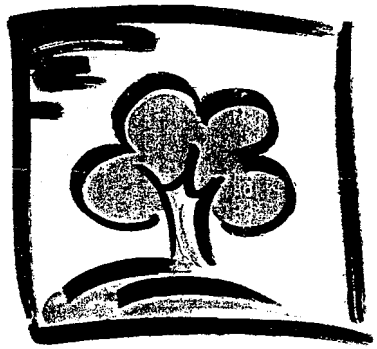
As the colours of the wires in the mains lead of the appliance may not correspond with the coloured markings identifying the terminals in the fixed spur, proceed as follows:

- The wire which is coloured “GREEN” and “YELLOW” must be connected to the terminal in the fixed spur which is marked with the letter “E” or by the earth symbol ⏚ or coloured “GREEN” or “GREEN” and YELLOW”.
- The wire which is coloured “BLUE” must be connected to the terminal which is marked with the letter “N” or coloured “BLACK”.
- The wire which is coloured “BROWN” must be connected to the terminal which is marked by the letter “L” or coloured “RED”.
- If the terminals in the fixed spur are unmarked or you are in doubt as to the correct connections, consult a qualified technician.

**Note:** All electrical fixed spur should be accessible following the installation of these appliances. Do not reduce the length of the mains as this may present difficulty in gaining access should the need arise.

# BEFORE USING THE APPLIANCE

1. Packaging materials (plastic bags, polystyrene, etc.) are potentially dangerous and must be kept out of reach of children.
2. The packaging is recyclable, as indicated by the recycling label.
3. Check that the cooker is not damaged, and that the oven door closes properly.
4. The installation and electrical connection of the appliance must be performed by a qualified technician according to the manufacturer's instructions and in compliance with the applicable local safety standards.
5. Remove the card protectors and plastic film from inside the oven, and remove all the fittings. Heat the oven to 200° C for about one hour. This will result in some unpleasant odours from the protective greases used on the oven elements and from the insulating material. These fumes are not harmful.



**Keep this booklet for future reference.**

# GENERAL PRECAUTIONS AND RECOMMENDATIONS

**Caution**

1. Always disconnect the appliance before carrying out any maintenance task. Failure to take this precaution could result in personal injury or damage to property.
2. Do not use the handle to lift the cooker.
3. When the cooker is used, the accessible parts can become hot. Young children must be kept away.
4. Use protective oven gloves to remove hot dishes or plates from the oven.
5. Do not store flammable items in the oven. They could catch fire when the oven is switched on. When the oven is in use the interior walls of the warming drawer and the metal accessories will heat up. The warming drawer should only be used to store the accessories supplied with the appliance; do not use it to store flammable materials or pressurized containers (spray canisters, etc.).
6. Make sure that the electrical cables do not come into contact with the oven door.
7. The manufacturer can accept no liability for any personal injury or damage to property caused by improper use of the cooker.
8. The cooker has been manufactured from recyclable materials. It must be disposed of in accordance with local waste disposal regulations. Before disposing of the appliance, cut the power supply cable to make it unusable.
9. Before opening the lid, remove all splitted liquids. Do not shut the lid before the burners are cold.
10. When crack or break occurs at the glassceramic hob, it is necessary to stop cooking immediately and call for a qualified technician.

**Declaration of conformity** CE

**This appliance has been designed, constructed and marketed in compliance with:**

- **safety requirements of EEC Directive "Low voltage" 73/23;**
- **protection requirements of EEC Directive "EMC" 89/336 modified by the EEC Directive 93/68 classification;**

**- This appliance complies to "Class X" regulations (protection against fire hazard).**

**- This appliance has been designed to be used only for home cooking. Any other use such as heating a room is improper and dangerous.**

**- This appliance is suitable for contact with foodstuffs, and complies with EEC Directive 89/109.**

# USING ELECTRIC AND GLASS-CERAMIC COOKERS

## USING THE HOTPLATES /COOKING ZONES

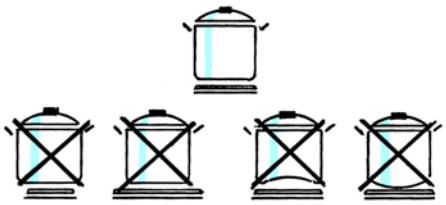
**Hot plates/Cooking zones**

Turn the knob corresponding to the hot plate/ cooking zone to the desired position (1 to 6). Each position represents a different level. The highest number corresponds to the highest temperature.

**IMPORTANT**

**Never use the hot plates/cooking zones without pans.**

For cooking, use thick-based, flat pans which are specially designed for electric hobs and have a diameter at least equal to that of the hotplate. Never use utensils with a concave or rounded base.



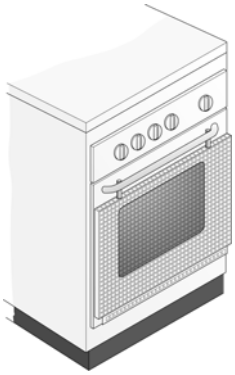
## USING THE OVEN

Your oven is provided with two control knobs:

- a thermostat knob to set the desired temperature;
- a functions selector knob to set the function suitable to the type of cooking. For detailed information please see the Product Description Sheet.

To start the oven switch on both thermostat knob and functions selector knob.

**Children safety door:**



A children safety door can be bought via After-Sales Service, quoting following codes:

- Children safety door (white): 4812 466 38022.
- Children safety door (brown): 4812 466 38023.

**Important:** Keep children away from the cooker when in use as the door gets very hot.

# USING ELECTRIC AND GLASS-CERAMIC COOKERS

## USING THE ELECTRIC GRILL WITH CLOSED DOOR

To operate the grill, turn the selector knob to the **Grill** position and select the maximum temperature.

## USING THE ELECTRIC GRILL WITH OPEN DOOR (AND HEAT SHIELD, if provided).

1. Open the oven door.
2. Place the heat shield on the door (**Fig. 1**).
3. Turn the selector knob to the Grill position and select the maximum temperature.
4. Close the oven door until the heat shield is in contact with the cooker (**Fig. 2**).

**When the grill is used the accessible parts can become hot: keep children away.**

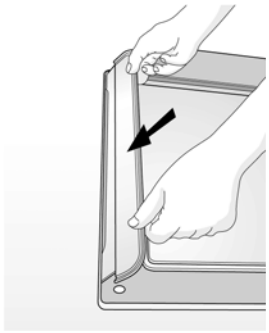


**Fig. 1**

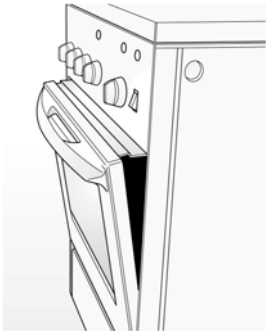


**Fig. 2**

# COOKING TABLES

**All cooking times are indicative.**

**Static function**

| Type of food (weight 1 kg approx.) | Temperature (°C) | Preheating | Runner position (from bottom) | Cooking time (minutes) | Suggested Accessories |
|---|---|---|---|---|---|
| Lamb | 190 | yes | 2 | 70-80 | Fat pan |
| Leg of lamb | 180 | yes | 2 | 60-70 | Fat pan |
| Roast beef | 250 | yes | 2 | 20-30 | Fat pan |
| Roast pork | 200 | yes | 2 | 70-80 | Fat pan |
| Roast veal | 180 | yes | 2 | 70-80 | Fat pan |
| Turkey | 200 | yes | 2 | 50-60 | Fat pan |
| Chicken | 200 | yes | 2 | 60-70 | Fat pan |
| Cake | 180 | yes | 2 | 45-55 | Baking tray or fat pan |
| Fruit cake | 180 | yes | 2 | 25-30 | Baking tray or fat pan |
| Pizza | 250 | yes | 2 | 10-15 | Baking tray or fat pan |
| Czech cake | 180 | yes | 2 | 30-40 | Baking tray or fat pan |
| Christmas cake | 160 | yes | 2 | 30-40 | Baking tray or fat pan |
| Sable | 180 | yes | 2 | 12-15 | Baking tray or fat pan |
| Apple tart | 180 | yes | 2 | 50-60 | Form diam 30 or tin |
| High scallop-edged cake | 200 | yes | 2 | 50-60 | Teflon form diam 24 or tin |
| Butter cake with fruits | 160 | yes | 2 | 25-30 | Baking tray or fat pan |
| Water sponge cake | 175 | yes | 2 | 20-30 | Teflon form diam 24 or tin |

**Forced air function (*)**

| Type of food (weight 1 kg approx.) | Temperature (°C) | Preheating | Runner position (from bottom) | Cooking time (minutes) | Suggested accessories |
|---|---|---|---|---|---|
| Lamb | 180 | - | 2 | 65-75 | Grill pan |
| Leg of lamb | 170 | - | 2 | 55-67 | Grill pan |
| Roast beef | 225 | - | 2 | 20-30 | Grill pan |
| Roast pork | 180 | - | 2 | 70-80 | Grill pan |
| Roast veal | 160 | - | 2 | 65-75 | Grill pan |
| Turkey | 200 | - | 2 | 50-60 | Grill pan |
| Chicken | 200 | - | 2 | 55-65 | Grill pan |
| Cake | 175 | - | 2 | 45-55 | Baking tray or fat pan |
| Fruit cake | 180 | - | 2 | 25-30 | Baking tray |
| Pizza | 170 | yes | 2-3 | 25-30 | Baking tray |
| Czech cake | 160 | - | 2 | 30-40 | Baking tray |
| Christmas cake | 160 | - | 2 | 30-40 | Baking tray |
| Sable | 160 | yes | 2-3 | 13-15 | Baking tray |
| Apple-pie | 175 | - | 2 | 30-40 | Baking tray |
| High scallop-edged cake | 190 | - | 2 | 50-60 | Teflon form diam 24 or tin |
| Butter cake with fruits | 160 | - | 2 | 25-30 | Baking tray or fat pan |
| Water sponge cake | 160 | - | 2 | 20-30 | Teflon form diam 24 or tin |

# COOKING TABLES

**All cooking times are indicative.**

- Put the food on the centre of the grid, leave at least four centimetres from the back of the oven.
- Turn the meat halfway through cooking.
- Cook with closed door or with open door if a heat shield is provided.

**Electric grill function**

| Type of food | Temperature (°C) | Preheating | Runner position (from bottom) | Cooking time (minutes) | Suggested accessories |
|---|---|---|---|---|---|
| Toasts | 250 | yes | 3 | 1-2 | Wire shelf + fat pan |
| Sirloin steak | 250 | yes | 3 | 35-45 | Wire shelf + fat pan |
| Pork chops | 250 | yes | 3 | 30-40 | Wire shelf + fat pan |
| Chicken drumstick | 250 | yes | 3 | 30-40 | Wire shelf + fat pan |
| Kebabs | 250 | yes | 3 | 30-40 | Wire shelf + fat pan |
| Chicken halves | 250 | yes | 3 | 45-55 | Wire shelf + fat pan |

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# CARE AND CLEANING INSTRUCTIONS

**Before any cleaning operation disconnect the appliance from the mains.**

### HOTPLATES

Clean the hotplates when they are warm (not hot!).

Use a cloth moistened with water and salt. Dry and clean with a cloth moistened with cooking oil.

### GLASS CERAMIC COOKING ZONES

Clean the cooking zones when they are cool, after each use. This will prevent the build-up of dirt and make cleaning easier.

- Use a clean cloth, absorbent kitchen wipes and washing up liquid or a specific glass-ceramic hob cleaner.
- Remove baked-on dirt with the supplied scraper tool and specific cleaning products.
- Food spills should be cleaned off before they bake onto the glass ceramic surface.
- Do not use abrasive products, bleach, oven cleaner spray or pan scourers.
- The hob should be treated periodically with a proprietary brand of protective wax for glass-ceramic hobs.
- Do not spill sugar or similar substances on the cooktop to avoid damaging the surface. If necessary, clean it immediately.

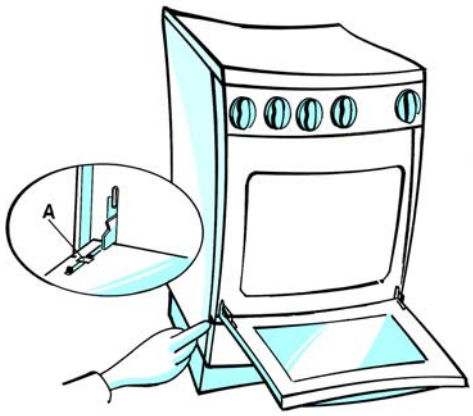
### OVEN LIGHT

If it is necessary to replace the oven light bulb, switch off the main power supply.
Bulb: 15/25 W / 230 V, type E14,
heat-resistant to 300° C.

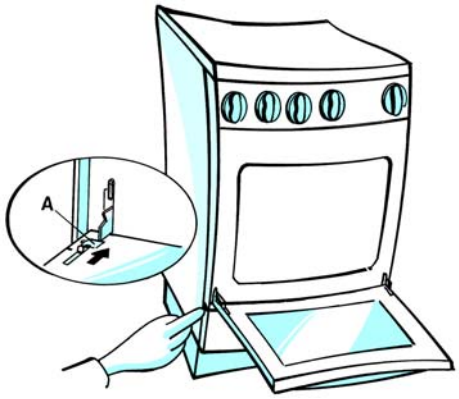
# CARE AND CLEANING INSTRUCTIONS

## REMOVING THE DOOR

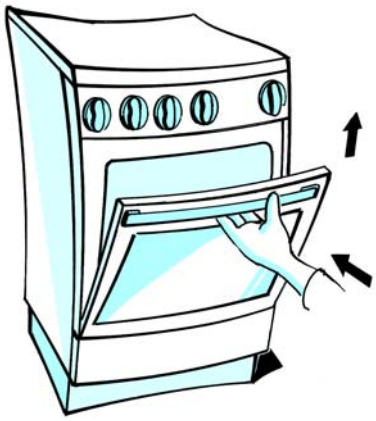
**(depending on model)**




**1.** When positioned as indicated in the drawing, the oven door sliding catch **A** is in the locked position.




**2.** To remove the door, slide the sliding catch **A** backwards.



**3.** Close the oven door to about 10 cm from the strip, then pull the door upwards.

Door removed for cleaning, where applicable. The door cannot be fully closed if the catch **A** is not positioned as indicated in the drawing.

# AFTER-SALES SERVICE

This appliance is constructed to the highest standards of workmanship utilising advanced technology to ensure it will provide lasting and trouble-free operation. If you should notice any malfunction, first check to make sure you have followed the instructions in this handbook correctly. The incorrect operations is often the result of minor problems. If, after consulting the handbook and checking the electrical connections, you are still unable to find the cause of the problem, call After-Sales Service, specifying:

- The nature of the fault.
- The exact model and type of your appliance.
- Your full address.
- Your phone number and area code.
- The service number which is indicated on the rating plate placed at the rear of the appliance or at the accessory space right side.
- The service numbers are also indicated on the guarantee booklet.

SERVICE 0000 000 00000